

Annex to D-EN 09-007 Inspection Program Wine (B1)

- **Regulation (EU) 2018/848 and**
 - **NOP-Final Rule and Organic JAS for**
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The purpose of this annex is to describe the details of prohibited processes and substances in wine production to make it clear for auditors and certification staff, which conditions must be observed by wine processors.

1. Practices / processes

1.1. Prohibited oenological practices

- Partial concentration due to cold
- Partial dealcoholisation
- Desulphurisation through physical processes
- Treatment by electrodialysis
- Treatment with cation exchangers

1.2. Authorised oenological processes

- Thermal treatments (only up to 75 °C; also for e.g. mash heating!)
- Centrifugation and filtration with or without inert filter aids (pore size not less than 0.2 micrometres)

2. Substances authorised according to Annex V Part D of Regulation (EU) 2021/1165

- Air
- Gaseous oxygen
- Nitrogen
- Carbon dioxide
- Argon (must not used for bubbling)
- Pieces of oak wood
- Tartaric acid (L(+)-)
- Lactic acid
- Potassium L(+)tartrate
- Potassium bicarbonate
- Calcium carbonate
- Calcium sulphate: only for vino generoso, Spain) Sulphur dioxide
- Potassium bisulphite
- Potassium metabisulphite
- L-ascorbic acid
- Oenological charcoal (activated charcoal)
- Diammonium hydrogen phosphate
- Thiamine hydrochloride
- Yeast autolysates
- Yeast bark
- inactivated yeast
- Edible gelatine ²
- Plant proteins (wheat, peas, potato)²
- Hausen bubble ²

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- Casein²
- Potassium caseinate
- Protein (albumin)²
- Bentonite
- Silicon dioxide (silica sol)
- Tannins²
- Chitosan (from *Aspergillus niger*)
- Yeast protein extracts²
- Potassium alginate
- Potassium bitartrate
- Citric acid
- Metatartaric acid
- Gum arabic²
- Yeast mannoproteins
- Pectinlyases³
- Pectin methylesterase³
- Polygalacturonase³
- Hemicellulase³
- Cellulase³
- Yeasts¹
- Lactic acid bacteria
- Copper citrate
- Aleppo pine resin (only in Greece!)
- Wine yeasts (only from organic production)

¹ For the individual yeast strains: if available, obtained from organic raw materials.

² Additives and treatment agents must be of organic origin, if available

³ Only for oenological purposes during clarification

The sulphite content is limited for wines from organic cultivation. The total sulphur dioxide content at the time of placing on the market for direct human consumption applies.

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3. Wine category SO₂ limit value

Reference: Reg. (EU) 2021/1165 Anx. V Part D, based on Reg. (EU) 2019/934 Anx. I Part B

Red wine < 2 g/l RZ 100 mg/l

Red wine > 2 g/l and < 5 g/l RZ 120 mg/l

>=Red wine 5 g/l RZ 170 mg/l

White and rosé wine < 2 g/l RZ 150 mg/l

<White and rosé wine > 2 g/l and 5 g/l RZ 170 mg/l

>=White and rosé wine 5 g/l RZ 220 mg/l

Late harvest >= 5 g/l RZ 270 mg/l

>=Auslese 5 g/l RZ 320 mg/l

>=Beerenauslese, TBA, Eiswein 5 g/l RZ 370 mg/l

Liqueur wine < 5 g/l RZ 120 mg/l

Liqueur wine > 5 g/l RZ 170 mg/l

Quality sparkling wine 155 mg/l

Other sparkling wines 205 mg/l

=+RZ Residual sugar (fructose Glucose)

Increase due to weather conditions if determined by the competent authority: 50 mg/l (40 mg/l for liqueur and sparkling wines)

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Flow chart wine processing

